



IMPACT REPORT

sodexo 

DATA: July 2024 - June 2025
STORIES: 2025

WELCOME LETTER



Looking back at the year since our last annual report, it's hard to believe how much has been accomplished in such a short time. And truly, it all comes down to collaboration. As I complete my first full year as Program Manager of Vermont First, it's clear that our progress has been driven by the strength of our partnerships—within our team and across Vermont's food system. Our work with nonprofits, distributors, producers, and community members is at the heart of what we do, and that's what I want to highlight.

Over the past year, we helped bring several new local products to market. The ecobean Mamadora marinara quickly became a staple across our accounts after we partnered with ecobean to develop, taste-test, and refine it for institutional use. We also introduced the "Better Burger," a 70/30 blend of Vermont-raised beef and a roasted mycelium-mushroom product from 50CUT—an ingredient our chefs discovered during a visit to the Culinary Institute of America. Working with Black River Meats, we brought this innovative burger to life at UVM. Finally, we collaborated with Just Cut at the Center for an Agricultural Economy to create a local hummus for our deli line, made with Vermont Bean Crafters beans.

Engaging directly with our communities remained a priority. Throughout the year, we held many tabling events to help educate students on the work we do and the data we collect. We also organized larger events such as UVM's Cheese and Dairy Fest and Farm Fest where producers provided free samples of their incredible products. Our team helped establish the Northeast Network, uniting Sodexo's local sourcing programs across the region and introducing the initiative at Farm to Institution New England's semiannual conference. Summer brought four days of immersive farm tours, giving us the opportunity to visit 14 farms and food businesses.

Our distributors—who bridge the gap between local producers and our culinary team—continue to be some of our most essential partners. This year, we were proud to support Intervale Food Hub in receiving a New England Food Vision Prize from the Henry P Kendall Foundation, allowing them to expand their distribution network to Champlain College and Saint Michael’s College. Additionally, Food Connects Food Hub joined our network after many dedicated hours of onboarding on both sides.

I could go on about the wonderful, hardworking, and talented collaborators who make our work possible, but I’ll close here. I simply want to remind us, that we are all working toward a strong, healthy food system in Vermont—a goal none of us can achieve alone. We look forward to deepening these collaborations in the year ahead.



Sydney Howard, MBA
Vermont First Program Manager

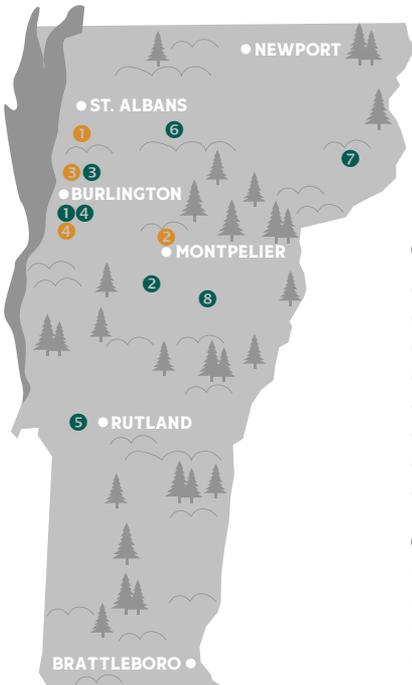
OUR HISTORY



Vermont First, created in 2014, is acknowledged as a best-in-class program, committing Sodexo to increase local purchasing across its Vermont institutional markets. Since its inception, our aim has been to grow market opportunities for local producers, stimulate job growth, and ensure the viability of Vermont's working lands.

We do this through strategic purchasing shifts, collaborating with stakeholders, increasing consumer awareness, and training to enable our operators to implement Vermont First objectives. We have been recognized as a best practice in farm to institute work for our transparent, rigorous tracking system and strategic alignment of institutional purchasing needs with local suppliers.

Vermont First Locations



CAMPUS

- 1 Champlain College
- 2 Norwich University
- 3 Saint Michael's College
- 4 University of Vermont
- 5 Vermont State University @ Castleton
- 6 Vermont State University @ Johnson
- 7 Vermont State University @ Lyndon
- 8 Vermont State University @ Randolph

CORPORATE

- 1 Husky Injection Molding System
- 2 National Life Group
- 3 Vermont Student Assistance Corporation
- 4 Dealer.com

OUR VALUES



Vermont First is Sodexo's commitment to the Vermont community to:

1. Support Vermont's local economy through the creation of inclusive market opportunities accessible for local producers, including diverse-owned and small-medium scale farm and food businesses.
2. Create opportunities for employees to engage with Vermont First and contribute to our local communities.
3. Contribute to an environmentally sustainable food system through food purchases and reducing food waste.
4. Cultivate intentional collaboration and transparency to build a diverse, equitable, and inclusive food system and work to remove structural barriers in participation and decision-making.

Vermont First is aligned with the goals and values of Sodexo's Better Tomorrow 2025 plan, Sodexo's Supplier Code of Conduct, and Vermont Farm to Plate Goals 1, 2, 4, 5, 9 & 15.



Aerial photo of Nitty Gritty Grain Co. (Charlotte, Vermont)

DEFINITIONS



LOCAL:

Vermont First aligns with the state of Vermont's definition, which defines "local" food as food grown or manufactured in Vermont.

REGIONAL:

Vermont First aligns with the Farm to Institution New England's (FINE) definition, of "regional" food as food grown, raised, or harvested within the six New England states, plus a 50-mile radius.

DIVERSE SUPPLIERS:

Tier1*: Vendors we purchase from directly (i.e. Black River Produce and Intervale Food Hub).

Tier2: Producers that our Tier1 Vendors buy from (i.e. Butterworks Farm, Miller Milk, Global Village Foods, and more).

*Currently only tracking Tier 1 Diverse Spend, due to limited data available from our distributors.

LEANPATH:

Technology our staff uses to weigh and track pre-consumer food waste from our kitchens. Data is used to make strategic decisions about menu and volume forecasting, and staff training.



Farm Tour to Stonewood Farm (Orwell, Vermont)

BY THE NUMBERS



July 2024 - June 2025

LOCAL	REGIONAL
\$3,059,173	\$4,342,278
14.6%	20.5%
\$843,523 ↑ from Jul '23 - Jun '24	\$1,518,799 ↑ from Jul '23 - Jun '24
138 Producers	167 Producers

LOCAL BY CATEGORY: \$ SPEND | % TOTAL SPEND



DAIRY
\$831,881
31.1%



MEAT
\$785,087
26.9%



BAKERY
\$290,578
14.8%



BEVERAGES
\$260,113
13.4%



PRODUCE
\$469,673
11.3%



GROCERIES
\$382,548
7.8%



POULTRY
\$39,304
2.0%

DIVERSE SUPPLIERS: NATIONAL: 49 | REGIONAL: 16

LEANPATH:

5 ACCOUNTS: VTSU at Castleton and Randolph, Champlain College, Saint Michaels College, and University of Vermont

TRANSACTIONS RECORDED: 16,138

LBS OF COMPOST: 110,601

REDUCTION: 60%

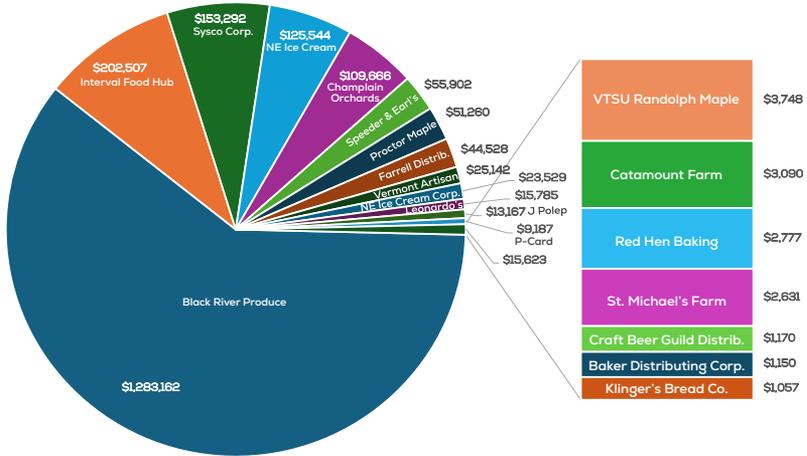


2025 RISE Summit, UVM

INSIDE POWER BI



LOCAL SPEND BY VENDORS:



- Black River Produce
- Sysco Corporation
- Champlain Orchards
- UVM Proctor Maple Research Center
- Vermont Artisan Coffee & Tea
- Leonardo's Pizza
- P-Card
- Catamount Farm
- St. Michael's Campus Farm
- Baker Distributing Corporation
- Intervale Food Hub
- New England Ice Cream
- Speeder & Earl's Coffee
- Farrell Distributing
- New England Ice Cream Corp
- J Polep Distribution
- VTSU Randolph Maple
- Red Hen Baking
- Craft Beer Guild Distributing of Vermont, LLC
- Klinger's Bread Company

Above is a snapshot of the pie chart featured on our Power BI Dashboard. Here you see the total Local Spend in dollars broken down by each vendor. This is just one example of how the dashboard can take raw data files and categorize into a more digestible view. Power BI allows us to more efficiently identify trends and patterns within the data set.

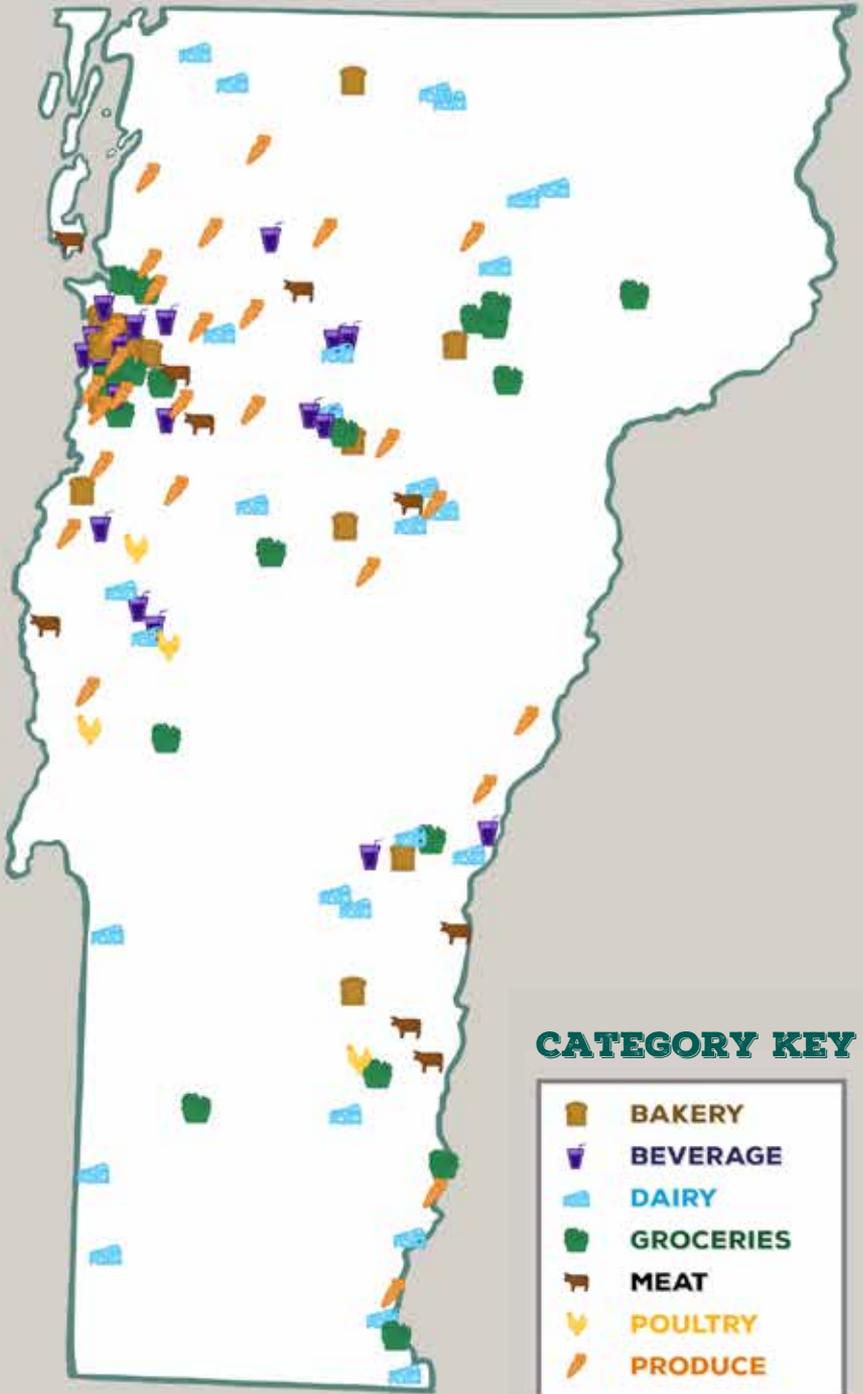
LOCAL PRODUCERS



14th Star Brewing Co.
5 Generations Farmstead
5th Quarter Butcher +
Provisions
All Souls Tortilleria
Aqua Vitea
Barn First Creamery
Bear Roots Farm
Ben & Jerry's
Birch Hill English Muffins
Black River Meats
Blue Ledge Farm
Bone Mountain Farm
Boyden Farm
Burlington Bagel Co.
Burlington Beer Co.
Burnt Rock Farm
Butterworks Farm
Cabot Creamery Coop Inc
Cabot Smith Farm
Castleton Cracker
Catamount Farm
Cavendish Game Birds Inc
Champlain Orchards
Champlain Valley Creamery
Chapin Orchard
Chelsea Approved
Chug Water
Citizen Cider
Cobb Hill Cheese
Cold Brewtus
Deep Meadow Farm
Deep Root Co-op
Diggers' Mirth Collective Farm
Dwight Miller Orchard
Ecobean
Feldman's Bagels
Fiddlehead Brewing Co.
FinAllie Ferments
Foam Brewery
FUNJ Shrooming Co.
Garuka Bars
Georgia Mountain Maple Of
Vermont
Global Village Foods
Grafton Village Cheese
Green Mountain Blue Cheese
Green Mountain Creamery

GUZ JUS
Harlow Farm
Health Hero Farm
Herb Craft Sparkling
Botanicals
Honey Field Farm
HP Hood Inc.
Intervale Community Farm
Jasper Hill Farm
Jericho Settlers Farm
Just Cut
Knoll Farm
Lake Champlain Chocolate
Larson Farm & Creamery
Laughing Child Farm
Leonardo's Pizza
Lewis Creek Farm
Little Lads
Long Wind Farm
Maple Meadow Farm
Maple Wind Farm
Maplebrook Farm
Myers Bagels
Mighty Mudita
Miller Farm
Misty Knoll Farms
Monument Dairy
Mountain Grove Coffee
Neil Farm
Nitty Gritty Grain Company
North Country Smokehouse
Northeast Raised
O Bakery
Olivias Crouton Company
Paradise Farms
Patrick's Artisan Bakery
Pete's Greens
Pitchfork Farm
Plymouth Artisan Cheese
Pomykala Farm
Proctor Maple
Red Hen Baking
Rhapsody Natural Foods
River Berry Farm
Rosie's Vermont Beef Jerky
Sam Mazza Farm
Shacksbury Cider
Shelburne Farms

Shrubly
Sidehill Farm
Simple Roots Brewing
Sisters of Anarchy
Smugglers Notch Distillery
Sparrow Arc Farm
Speeder and Earl's Coffee
Spring Brook Farm Cheese
Stewart's Bakery
Stonewood Farm
Stony Loam Farm
Stowe Cider
Sugar Bob's Finest Kind
Sunrise Orchards
Sweet Rowen Farmstead
Switchback Brewing Co.
The Alchemist Brewery
The Farm at St. Michael's
College
Trenchers Farmhouse
Trillium Hill Farm
Vallee Farm Maple
Vermont Artisan Coffee
Vermont Bean Crafters
Vermont Cookie Love
Vermont Cranberry Co.
Vermont Creamery
Vermont Family Farms
Vermont Farmstead Cheese
Vermont Fresh Pasta
Vermont Grown
Vermont Nut Free Chocolate
Vermont Salumi
Vermont Shepard
Vermont Soy
Vermont Tortilla
Von Trapp Brewery
von Trapp Farmstead
Waffle Cabin
Westminster Bakers Co.
Wilcox Ice Cream
Wilson Farms
Wind River Farm
Yolo Snacks
Young at Heart
Zero Gravity Brewery



CATEGORY KEY

	BAKERY
	BEVERAGE
	DAIRY
	GROCERIES
	MEAT
	POULTRY
	PRODUCE

SUPPORTING LOCAL FOOD HUBS



We feel strongly about supporting our local Food Hubs because they provide an accessible way for our local farmers and food producers to enter larger markets. In 2024, one of our long-standing partners, the Intervale Food Hub, received a New England Food Vision prize from the Kendall Foundation, to purchase a new delivery truck.

In the fall of 2025 we welcomed Food Connects to our distribution network at UVM. Bringing on Food Connects was a strategic decision to diversify our supply chain and gain access to local products that previously were not available to us. Some of these exciting new products include Sherpa Food Momos, Hillside Lane gluten free products, and True North granola. Food Connects is currently only servicing our account at UVM but we hope to expand this partnership in the future.



Sherpa Foods Momos, UVM Farm Fest 2025

UVM DINING SERVICES WINS NATIONAL RECOGNITION FOR SUSTAINABLE PROCUREMENT



UVM Dining Services received the prestigious Grand Prize for Sustainable Procurement from the National Association of College and University Food Service (NACUFS) at the national conference in Salt Lake City in July 2025. The program was honored for increasing local food procurement from 13.2 percent to 20.9 percent—a nearly eight-point gain in just two years—made possible through focused efforts under the Vermont First initiative. UVM Dining is working toward a goal of sourcing 25 percent local food by 2030, as outlined in the UVM Comprehensive Sustainability Plan.

The newly launched Local Meets Global Series was also recognized as an innovative effort to expand authentic and diverse food offerings. Through this initiative, local food truck owners and restaurant entrepreneurs are invited to take over a dining hall station, bringing unique flavors and personal stories directly to campus and creating positive impact on the local economy.



Nicole Reilly, Heather Winther, and Dawn Aubrey from UVM
at the 2025 NACUFS Award Ceremony

COMMITMENTS



Commitments are one tool that the Vermont First program uses to strategically drive local and regional food purchasing. We define local and regional purchasing commitments as a guarantee to purchase a pre-determined volume of a local or regional food at a set frequency (i.e. weekly, monthly).

This commitment model helps create predictable demand for suppliers, builds trust and regular communication with our distributors, allows us to strategically forecast local food purchasing and generate educational/marketing materials to tell our story.

FEATURED COMMITMENTS:

- Black River Meats Ground Beef
- Global Village Foods
- Harvest of the Month
- Intervale Food Hub Greens
- Just Cut & Pioneer Valley Growers Association
- Northeast Organic Family Farm Partnership (NOFFP)
- Vermont Bean Crafters

NOFFP PARTNERS:

- Larson Farm and Creamery
- Butterworks Farm
- von Trapp Farmstead
- Miller Farm
- Champlain Valley Creamery

NOFFP SPEND FOR FY '25

- \$169,923 Spent with NOFFP Partners
- \$85,806 **↑** from the previous year (July 2023 to June 2024)

**FEATURED COMMITMENT FUN FACTS:
AMOUNT PURCHASED...**



**VERMONT RAISED
GROUND BEEF**

56,559 LB
JULY '24 - JUNE '25



**HARVEST OF THE
MONTH CHEESE**

834 LB
FEBRUARY '25



**JUST CUT PREPPED
PRODUCE**

42,030 LB
(Top item: diced
potatoes at 27,900 LB)
JULY '24 - JUNE '25



**HARVEST OF
THE MONTH**

\$120,627
JULY '24 - JUNE '25



Partnering with UVM on our local organic dairy products has been fun and rewarding. When we're on campus handing out samples, students always light up when they see us. Also, it has been a financially grounding relationship for us as a small scale local dairy, allowing us to depend on those consistent orders.

- Pete Miller, NOFPP Member

HARVEST OF THE MONTH

Through our Harvest of the Month program, we encourage our customers to eat with the season and support regional resiliency. Each month our accounts feature a seasonal ingredient; creating these commitments months in advance streamlines communication and supports growers and suppliers with crop planning.

Harvest of the Month Calendar



TOMATOES
AUGUST



PEPPERS
SEPTEMBER



APPLES
OCTOBER



**CARROTS AND
CABBAGE**
NOVEMBER



TURKEY
DECEMBER



PORK
JANUARY



CHEESE
FEBRUARY



**FERMENTS AND
PRESERVES**
MARCH



**PLANT BASED
PROTEINS**
APRIL



**GLOBAL VILLAGE
FOODS & GREENS**
MAY



STRAWBERRIES
JUNE



CUCUMBERS
JULY



Executive Chef Dan Miele at Digger's Mirth Collective Farm,
(Burlington, Vermont)

PROGRAM SPOTLIGHTS



EAT LIKE A LOCAL WEEK

During Eat Like a Local Week we brought a week full of pop-up events and special local menus at accounts across the state. We hosted educational tabling and giveaway events at Champlain College and Vermont State University (VTSU), while the Annual Taste of Vermont Dinner was held at the University of Vermont.

The total spend on local food in Vermont during Eat Like a Local Week was \$93,452!



Sydney Howard, Vermont First Program Manager at Champlain College's Eat Like a Local Event

UVM DINING FARM FEST

UVM Dining hosted its second annual Farm Fest, bringing 25 local farmers and producers to provide free samples of their products. New producers to note this year include 50CUT, Chelsea Approved, Harvesting Good, Little Lads Popcorn, and Sherpa Foods.

BETTER BURGER

Early in 2025 our team came across a company called 50CUT at the Culinary Institute of America. They produce a roasted mycelium (the root system of a mushroom) product, that can be mixed with different proteins. This got our wheels turning and in collaboration with the 50CUT team and Black River Meats we created the “Better Burger”.



The Better Burger is made up of 70% Vermont raised beef and 30% roasted mycelium. This burger is not only more sustainable but has added nutritional value and is juicier and more flavorful than our all-beef burgers.



As a proud UVM graduate, partnering with UVM Dining through the Vermont First program has been both personally and professionally rewarding. Seeing Ecobean beverages and our Mamadoro pasta sauce enjoyed on the same campus where I once studied feels like a full-circle moment. The Vermont First team has been a true collaborator—thoughtful, supportive, and deeply committed to strengthening Vermont’s food system.

- Trisha Dion, ecobean

PROCTOR MAPLE RESEARCH CENTER

Proctor Maple Research Center is the oldest maple research center in the world. Their research provides best practices to support maple producers in Vermont and beyond. The by-product of this research is of course maple syrup, and a lot of it. Proctor has been supplying UVM with maple syrup since 2015. In the fall of 2025 due to their ample supply they became the maple syrup provider for St. Michael's and Champlain College. We hope to expand to the remainder of our accounts in the future, except for Vermont State University at Randolph, as they have their own maple production facilities!

FARM TOURS

This summer we had the pleasure of bringing members of our Advisory and Executive board on four full days of farms tours. Farm tours are one of our favorite times of year, we love connecting with producers face to face and learning about their operations.

Southern Farm Tour

- Food Connects: Brattleboro, VT
- FinAllie Ferments: Brattleboro, VT
- Miller Farm: Vernon, VT

Burlington Area Farm Tour

- FUNJ Shrooming Co.: South Burlington, VT
- Sisters of Anarchy Ice Cream: Shelburne, VT
- Stewart's Bakery: Williston, VT
- Diggers Mirth Collective Farm: Burlington, VT

Route 7 Farm Tour

- Stonewood Farm: Orwell, VT
- Sunrise Orchard: Cornwall, VT
- Aqua ViTea: Middlebury, VT
- Champlain Valley Creamery: Middlebury, VT

Northeast Kingdom Farm Tour

- Morningstar Farm: Glover, VT
- Just Cut/Center for an Agricultural Economy: Hardwick, VT
- Jasper Hill Farm: Greensboro Bend, VT



Farm Tour to Sisters of Anarchy Ice Cream (Shelburne, Vermont)



VBSR

Vermont Businesses
for Social Responsibility

People.
Planet.
Prosperity.
vbsr.org

Nicole Reilly, Heather Winther, and Dawn Aubrey at the VBSR event at the Intervale Center

PARTNERSHIPS AND RECOGNITION



WE ARE PROUD SPONSORS OF:

- **Northeast Organic Farming Association-VT (NOFA-VT):**
Sponsor Annual Winter Conference
- **Vermont Farm to Plate:**
Maple Level Sponsor
- **Farm to Institute New England (FINE):**
Sponsor F2i Summit biannually
- **Vermont Businesses for Social Responsibility VBSR:**
Gold Member
UVM's Dining Sustainability and Strategic Initiatives Manager joined fellow experts on the Future of Vermont's Food and Farm Economy: Trends and Predictions panel at the Intervale Center, an event we financially sponsored and supported with a donated cheese board.
- **Women, Land, and Food Podcast Sponsorship**
Episode Sponsorship
This October we sponsored the Women, Land and Food a podcast episode "Farm to Cone" featuring Becky Castle. Becky is co-owner of Sisters of Anarchy Ice Cream, one of our local producers. The podcast's aim is to reconnect women with the land through joyful food experiences and explore what it means to be fully nourished.

We want to acknowledge the loss of Vermont Fresh Network, which dissolved this year. We were a proud member since 2007 and UVM became a Gold Barn member in 2015. We are grateful for all they did to contribute to the Vermont food system.

WHO WE ARE



Vermont First has been recognized as a best practice in farm to institution work for its transparent, rigorous tracking system and strategic alignment of institutional purchasing needs with local supply. This work is made possible by the support of our two governance groups:

ADVISORY BOARD MEMBERS: Comprised of Vermont Food System Stakeholders:

ALLAN REETZ

Director of Policy & Government Affairs at Hanover Co-op

CODY DUCKLESS

District Sales Manager at Black River Produce

GINA CLITHERO

Agriculture Development Specialist at VT Agency of Agriculture, Farm and Markets

JAKE CLARO

Director at Vermont Farm to Plate

JOE BOSSEN

Founder & President at Vermont Bean Crafters

KAYLA STROM

Farm to Institution Program Manager at NOFA-VT

KRISTEN MCDOWELL

Food Hub Marketing Manager at Intervale Food Hub

KYLE WEATHERHOOG

Senior Manager of Community Engagement at Vermont Foodbank

SARAH LYMAN

Director of Communications at Farm to Institution New England

ROY BECKFORD

Associate Dean & Director at UVM Extension

WANGENE HALL

VP of Strategy and Growth at Global Village Foods

EXECUTIVE COMMITTEE: is made up of Sodexo regional and national leadership:

BRIAN ROPER

Regional Account Manager

CHARITY CHANDLER

Director of Diversity, Equity, and Inclusion

DAWN AUBREY

Vice President of Hospitality, UVM

DON WOODWORTH

General Counsel

EMMA CUTLER

Executive Chef & General Manager, National Life Group Café

ERIC CARAVAN

Residential Executive District Chef, UVM

ERIC MUELLER

Regional District Executive Chef

HEATHER WINTHER

Senior Marketing and Communications Manager

JASON HADLEY

Regional District Manager

JOE RUSSO

General Manager, Vermont State University at Randolph

JUSTIN DRESLINSKI

Regional District Manager, UVM

MAEVE MCINNIS

Maine Course Director

NICOLE REILLY

Sustainability and Strategic Initiatives Manager, UVM

STEVE HADAWAY

Retail Executive District Chef, UVM

TIM MACTURK

Senior Vice President



Beans at Morningstar Farm (Glover, Vermont)

FELLOWS



Sodexo sponsors two Masters of Food Systems Fellows annually. These fellows work with our team for 10 hours/week, supporting the Vermont First values. Meet our 2025/26 academic year fellows.

QUINN HERBINE

Quinn Herbine is pursuing her M.S. in Food Systems, an interdisciplinary program at the University of Vermont. Prior to this, she earned her B.S. in Environmental Resources Management and B.A. in Geography from Virginia Tech and worked in international food and agriculture policy. Alongside her coursework, she serves as a Vermont First graduate fellow and as a garden hand at Shelburne Farms. In her role as a Vermont First Fellow, Quinn supports the tracking and management of local and regional purchasing and is enjoying learning more about the farm-to-institution process and the systems-level thinking behind sustainable procurement.



Quinn Herbine, Food System Fellow

LUCY SROUR

Lucy Srour is pursuing her MS in Food Systems at the University of Vermont, with a focus on state-level policy and regionally scaled local procurement practices. She is in her first year of the program and is joining with a culinary background.

Lucy worked on two projects during the Fall 2025 semester. The first was the Real Food Challenge, where she analyzed UVM Dining's purchasing data according to values such as local and community-based economies, environmental sustainability, a valued workforce, and animal welfare. The second project was the annual Cats-Giving event in partnership with the UVM Career Center, where students and professionals collaborate to prepare meal kits for distribution at the Rally-Cat Cupboard. Lucy supported project management and seasonal menu planning.



Lucy Srour, Food System Fellow

LOOKING FORWARD



Thinking about the year ahead, we hope to continue our work in an open and collaborative environment to foster new innovative ways to grow the local food system. We aim to accomplish the following in the next one to three years:

LOCAL IMPACT:

- Increasing local purchasing:
 - Further developing the program across the state, by partnering with accounts to expand their local product offerings.
 - Work with Black River Produce to onboard new small, local producers, and invest in product development for new wholesale food products.
 - Prioritize expansion of the bakery category, including onboarding Stewarts Bakery as a contracted vendor.
 - Bringing in a new local coffee provider, Speeder and Earl's, to all our accounts after our previous provider no longer qualified as local.
- Grow the diverse representation of the stakeholders on our Advisory Board and Executive Committee.
- Host at least one Vermont First educational programming event a year at each account.
- Continue to fine tune and expand the capabilities of our Power BI Dashboard system, allowing for us to diversify the data we can provide to accounts and inform our decision making.
- Broaden awareness of our program through the launch of an educational 'road show' intended to engage community members who may not yet be familiar with our work but offer valuable opportunities for collaboration.
- Launch our Vermont First Innovation Fund as part of the UVM contract to help producers enter our institutional market.

A close-up photograph of a person's hands holding a bunch of fresh green herbs, including arugula and cilantro, in a field. The background is blurred, showing other people and greenery. The image is used as a background for the text overlay.

REGIONAL IMPACT:

- Continue to support our Northeast Network colleagues across all segments to bolster and expand the regional food supply chain.
- Develop methodology to track purchasing of Vermont-grown products exported to other Sodexo accounts in New England.

Diggers Mirth Collective Farm (Burlington, Vermont)





FUNO Shrooming Co. (So. Burlington, Vermont)



CONNECT WITH US



 [@VermontFirst](https://www.instagram.com/VermontFirst) | [VermontFirst.SodexoMyWay.com](https://www.VermontFirst.SodexoMyWay.com)

 [LinkedIn.com/Company/Vermont-First-By-Sodexo](https://www.Linkedin.com/Company/Vermont-First-By-Sodexo)